

QUICK TIPS: School Food Service Sanitation

FIGHT GERMS BY WASHING YOUR HANDS!



- 1** Wet your hands
- 2** Soap
- 3** Lather and scrub - 20 sec
- 4** Rinse - 10 sec
- 5** Turn off tap
- 6** Dry your hands

DONT FORGET TO WASH:

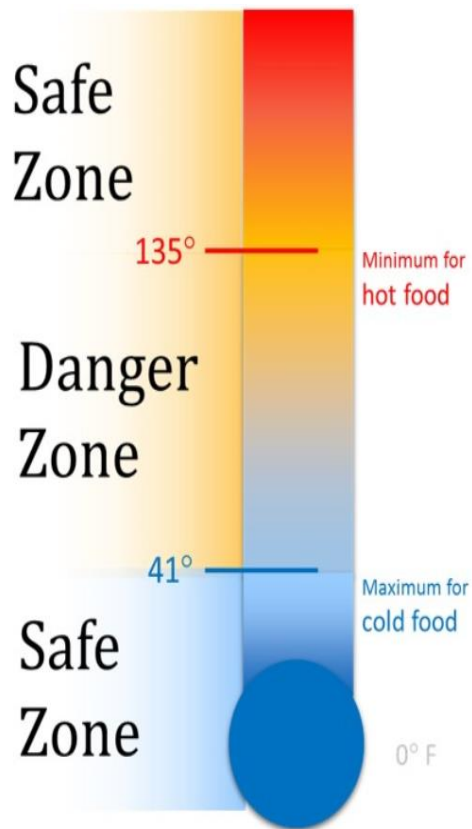
- between your fingers
- under your nails
- the tops of your hands

Wear Gloves The Right Way



- 1** Wear food service gloves or use sanitary utensils or deli tissue when handling ready-to-eat foods.
- 2** Always wash your hands before putting on gloves.
- 3** Change your gloves any time you would need to wash your hands.
 - ✓ After touching your body
 - ✓ After using the toilet
 - ✓ After eating or drinking
 - ✓ After handling dirty equipment or utensils
 - ✓ After handling raw food
 - ✓ After any other activities that contaminate your gloves
- 4** Remove your gloves before washing hands.

Danger Zone



Potentially Hazardous Foods

- * Potentially hazardous foods are the favorite foods of food poisoning microorganisms
- * Food poisoning microorganisms grow very quickly on potentially hazardous foods
- * Potentially hazardous foods must be kept at safe temperatures of at or below 41° or above 135° to prevent rapid growth of these harmful microorganisms

List of Potentially hazardous foods

- Meats/fish/shellfish/poultry
- Dairy products
- High protein foods
- Cut fruits and produce
- Creams or custards
- Potato dishes
- Oils in garlic mixtures
- Sprouts

School Lunch Golden Rules

- Always document temperatures of coolers, freezers, storerooms, and items that are ready to be served on your line
- Store all potentially hazardous food below or away from foods that are ready to eat (items that do not need further preparation)
- Make sure the dish room has two individuals working—one handling soiled dishes and the other handling clean dishes. If one person is handling both they must wash hands between handling of clean and dirty dishes.
- Remember that you probably cannot wash your hands enough, your gloves are only as good as one hand washing, and keep food out of the danger zone as much as possible
- Keep raw food and ready to eat food separate—AVOID CROSS CONTAMINATION!